BRUNCH

DAY DRINKS

HULA MIMOSA
your choice of a pog-mosa or traditional mimosa 11

COCONUT WATER FIZZ
a refreshing fizz of coconut water, prosecco & fresh squeezed pineapple juice 14

OCEAN BLOODY MARY
traditional bloody mary with maui's local ocean vodka 15

MACNUT COFFEE
macadamia nut liqueur with our house blend, choice of whipped cream 11

PŪPŪS

COCONUT CALAMARI
spicy coconut crust, macadamia nut slaw, thai cocktail sauce 19.5

POKE TACOS*
fresh ahi, shoyu, maui onions, chili flakes, avocado, wasabi aioli 23

TROPICAL FRUIT TASTER
all hawaiian grown, piña colada dip 16

CRAB WONTONS
macadamia nuts, cream cheese, shoyu mustard dipping sauce 19

HAWAIIAN CEVICHE*
fresh island fish, coconut milk, maui onion, cucumber, jalapeño, avocado, taro chips 18

LOCAL STYLE PORK POTSTICKER
all natural duroc kalua pork, maui onion, ponzu dipping sauce 19

KABOCHA PUMPKIN HUMMUS
wood oven baked naan bread, chilled seasonal vegetables 17.5

FROM THE GARDEN

CHINESE CHOPPED CHICKEN SALAD
all natural kiawe grilled chicken, romaine, red & green cabbage, chilled vegetables, mac nuts, cilantro, sesame soy dressing 19.5

HAWAIIAN FRUIT & GREENS G
waipoli farm lettuces, local fruit, avocado, toasted coconut, spiced mac nuts, lilikoi-mint vinaigrette, surfing goat cheese 17
add all natural chicken +8
or fresh fish +11

KEIKI

Kids 10 & under

PANCAKES
short stack of buttermilk pancakes 12.5

BACON AND AN EGG*
farm fresh egg your way, duroc bacon, breakfast potatoes 13

items below come with choice of rice, fries or fresh fruit

CHEESEBURGER*
1/4 lb. USDA choice beef, cheddar cheese 13

FRIED CHICKEN
crispy all-natural chicken strips, panko breaded, ranch dipping sauce 14

FRESH FISH & CHIPS
battered, fried crisp, tartar sauce 17

`AIPONO FRIENDS OF AGRICULTURE AWARD
Hula Grill Ka'anapali is proud to have been voted Maui's best supporter of local agriculture three times

EGGS & THINGS

BANANA & MAC NUT PANCAKES
local bananas, molokai mac nuts, maple syrup 19.5

AVOCADO TOAST*
house baked focaccia, kiawe grilled local tomato, balsamic onions, poached egg, roasted garlic aioli, micro greens 16.5
add applewood smoked bacon 4

KA'ANAPALI BEACH OMELET
kalua pork, portuguese sausage, smoked bacon, cheddar cheese & green onions, with truffle roasted breakfast potatoes 23

BREAKFAST BURRITO
flour tortilla filled with eggs, portuguese sausage, bacon, kalua pork, cheddar cheese, topped with cilantro jalapeño aioli & avocado black bean salsa 21

FOCACCIA EGGS BENEDICT
toasted housemade focaccia, poached eggs, wilted garlic spinach, truffle roasted breakfast potatoes
ahi katsu with wasabi hollandaise 27
kalua pork & kiawe grilled onions 25
wood fired grilled tomatoes 23

BEACHSIDE LUNCH

FRESH ISLAND FISH
lemon butter sauce, thai basil ginger rice, macadamia nut slaw 27

AHI POKE BOWL
fresh ahi tuna chunks, tossed with shoyu, maui onions & chili flakes, thai basil ginger rice, diced avocado, pohole fern, cucumber namasu, marinated hearts of palm, wasabi aioli 26

HULA CHEESEBURGER*
1/2 lb. angus chuck & brisket blend, cheddar cheese, kiawe grilled maui onions, lettuce, tomato, brioche bun, fries 21
add smoked duroc bacon 4
substitute hana grown vegan taro patty with smashed local avocado

FISH TACOS
herb grilled, fresh local flour tortillas, cilantro jalapeño aioli, tortilla chips, chipotle salsa 25
also available beer battered baja style

FISH & CHIPS
beer battered, fries, macadamia nut coleslaw, lilikoi dipping sauce 27

KAPULU JOE
all natural duroc pork, macadamia nut slaw, kiawe grilled onions, dill pickles, toasted brioche bun, mango bbq sauce, fries 19

CRAB TOPPED MACADAMIA NUT CRUSTED FRESH FISH
jumbo lump crab, coconut sesame rice, maui gold pineapple beurre blanc 31

KIAWE WOOD OVEN

KALUA PORK & PINEAPPLE FLATBREAD
duroc pork, balsamic onions, cilantro, provolone cheese, mango bbq sauce 21

SURFING GOAT CHEESE FLATBREAD*
maui grown mushrooms, braised fennel, wilted spinach, local grape tomatoes, roasted garlic aioli 19.5

THAI CHICKEN FLATBREAD
all natural chicken, bell peppers, maui onion, cilantro, mozzarella, sweet thai chili sauce 19

DESSERTS

ORIGINAL HULA PIE
chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

PINEAPPLE UPSIDE-DOWN CAKE
homemade caramel rum sauce 12

PONO PIE G
locally made with "ulu", hawaiian breadfruit, toasted coconut, nut crust *(gluten, sugar & dairy free)* 12

G Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.
20% gratuity is requested from all parties of eight or more.
*Consuming raw or undercooked foods may increase your risk of foodborne illness

Hula Grill
KAANAPALI

BEERS ON TAP

Hula Grill proudly uses the 29º Blizzard Draft System

BAREFOOT BREW | 9
brewed exclusively for hula grill by maui brewing co.

MODELO ESPECIAL | 8

BIKINI BLONDE | 9

GOLD CLIFF IPA | 10

BIG SWELL IPA | 9

LONGBOARD LAGER | 10

HULA HEFEWEIZEN | 10

LAVAMAN RED ALE | 10

KONA LIGHT BLONDE ALE | 10

COORS LIGHT | 7.5

SEASONAL HANDLE | Market

SELTZERS & CIDERS

12 oz. can

SEASONAL SELTZERS | 8

ACE CIDER CO. | 8

PARADISE CIDERS | 9

ZERO PROOF

POG OR LEMONADE SLUSHIE
hawaiian grown fruit juice slushies 9

VALLEY ISLE KOMBUCHA
locally made, seasonal flavors available 7

COCONUT WATER
100% pure 6

COCKTAILS

FRESH SQUEEZED MAI TAI
our signature cocktail made with aloha, fresh hawaiian juices & two types of rum 16

LAVA FLOW
our house made fresh piña colada with an eruption of strawberry *(also delicious with mango)* 15
add a dark rum float 4

LILIKOI MOJITO
an island style twist on a traditional mojito made with citrus vodka, lilikoi & house made mojito mix 14

AKAMAI TAI
our high end version of the 1944 classic made with kula toasted coconut rum,disaronno originale, fresh pineapple & lime juices, shaken with a kōloa dark rum float 18

LIME IN DA COCONUT
a smooth blend of coconut water vodka, fresh lime juice & cream of coconut 14

WORLD FAMOUS WOO WOO
tito's vodka, peach schnapps & cranberry with fresh muddled pineapple, lemon & lime 15

POG OR LEMONADE COCKTAIL
100% locally grown fruit juice slushie, choice of vodka, tequila or rum 16

HIBISCUS RITA
house made hibiscus syrup, silver tequila, fresh lime juice & grand marnier 15

OLD WHALER
four roses bourbon, bitters, muddled with fresh orange & pineapple 16

WINES BY THE GLASS

	GLASS / BOTTLE
POEMA brut I cava, spain	12/46
LOKELANI sparkling rosé I maui , hawai'i	14/54
MONT GRAVET rosé of cinsault I pays d'oc, france	12/46
SOKOL BLOSSER rosé of pinot noir I willamette valley, or	15/58
LA FIERA pinot grigio I veneto, italy	11/42
SELBACH 'AHI' riesling I mosel, germany	11/42
DASHWOOD sauvignon blanc I marlborough, nz	12/46
MORGAN sauvignon blanc I arroyo seco	14/54
CHAMISAL chardonnay I san luis obispo coast	11/42
TYLER chardonnay I santa barbara	15/58
ROMBAUER chardonnay I carneros	20/78
BANSHEE pinot noir I sonoma county	12/46
LIOCO pinot noir I mendocino county	17/66
ROBERT HALL merlot I paso robles	13/50
JOEL GOTT 'PALISADES' red blend I california	12/46
CAPE D'OR cabernet sauvignon I south africa	13/50
PENFOLD'S 'MAX'S' cabernet sauvignon I south australia	18/70

WINES BY THE BOTTLE

TINY BUBBLES

FRATELLI COSMO 48
prosecco, italy

TAITTINGER 'LA FRANCAISE' 120
brut, france

DOM PERIGNON 399
brut, épernay, france

WHITES & ROSÉ

DRY CREEK 42
fumé blanc, sonoma county, california

KINGS RIDGE 44
pinot gris, willamette valley, oregon

FOXEN 48
chenin blanc, santa maria valley

STOLPMAN sauvignon blanc 55
ballard canyon, california

HENRI BOURGEOIS 'LES BARONNES' 62
sancerre, france

MERRY EDWARDS 74
sauvignon blanc, russian river valley

DOMAINE DE FONTSAINTE 48
rosé of grenache gris, corbières, france

CHARDONNAY

LIOCO 56
chardonnay, sonoma county

TALLEY 66
chardonnay, arroyo grande

ZD 72
chardonnay, california

CHATEAU MONTELENA 88
chardonnay, napa valley

PAUL HOBBS 95
chardonnay, russian river valley

WAYFARER 135
chardonnay, sonoma coast

REDS

LOUIS JADOT 42
beaujolais-villages, france

BEDROCK WINE CO. 'THE WHOLE SHEBANG' 42
zinfandel blend, california

SEGHESIO 56
zinfandel, sonoma county

ZUCCARDI 'POLIGONOS' 56
malbec, uco valley, argentina

MOLLYDOOKER 'THE BOXER' 60
shiraz, south australia

K VINTNERS 'MOTOR CITY KITTY' 76
syrah, yakima valley, washington

THE PRISONER 79
red blend, napa valley

JONATA 'TODOS' 85
red blend, ballard canyon

PINOT NOIR

TRUCHARD 72
pinot noir, carneros

GOLDENEYE 78
pinot noir, anderson valley

HIRSCH 'BOHAN-DILLON' 89
pinot noir, fort ross-seaview, sonoma

KEN WRIGHT 'BONNIE JEAN VINEYARD' 95
pinot noir, willamette valley, oregon

WILLIAMS SELYEM 115
pinot noir, central coast

CABERNET SAUVIGNON

CHARLES SMITH 'SUBSTANCE' 52
columbia valley, washington

CANVASBACK BY DUCKHORN 78
red mountain, washington

STAG'S LEAP 'ARTEMIS' 100
napa valley

SILVER OAK 120
alexander valley

O'SHAUGHNESSY 135
napa valley

SHAFER 'ONE POINT FIVE' 150
napa valley

CORISON 220
st. helena, napa valley

Hula Grill is dedicated to the protection of our planet. We no longer use glass bottled beer in our restaurant. We are also proud to offer compostable straws upon request as part of our efforts to ensure that our ocean and our 'āina stay healthy for future generations.